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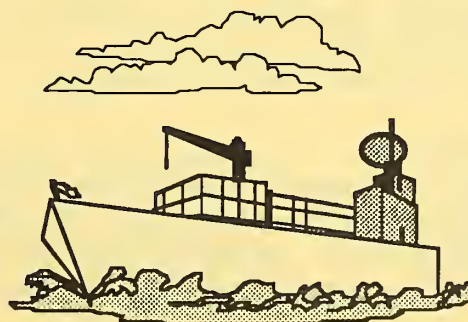
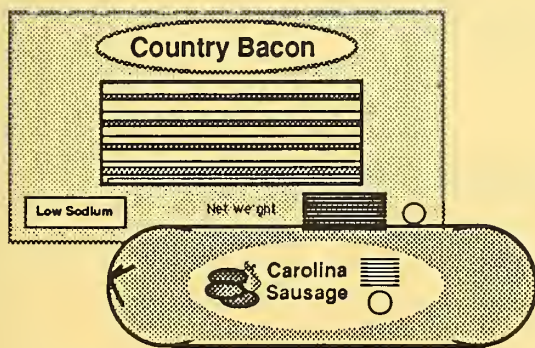
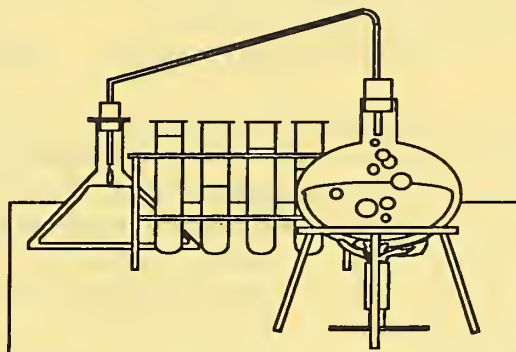
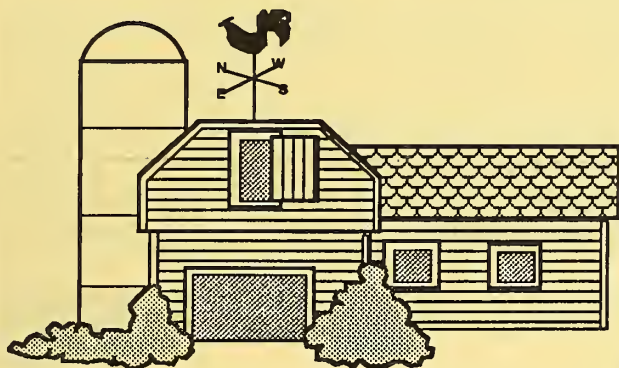
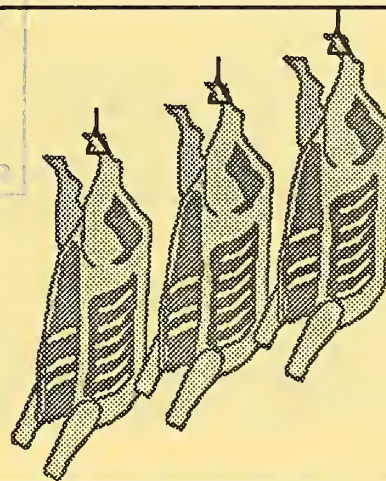
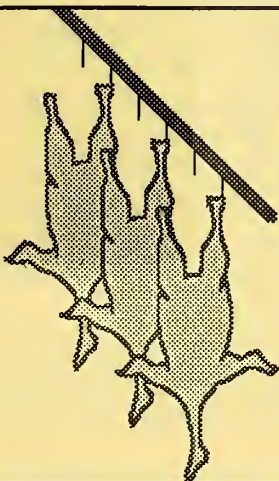
Food Safety
and Inspection
Service

Technical Information

Meat and Poultry Inspection Program

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January 1990

TECHNICAL INFORMATION AVAILABLE FROM FSIS

The responsibility for assuring consumers a safe, wholesome, and properly labeled meat and poultry supply is a joint one--shared by the Government and the regulated industry. The Federal role is performed by the Food Safety and Inspection Service of the U.S. Department of Agriculture. Over 7,700 FSIS inspectors conduct mandatory inspection programs in 6,700 slaughtering and processing plants nationwide.

In order to meet its legal commitments, the industry must be aware of and understand a wide range of Federal inspection requirements. The most important source of this information is the resident FSIS food inspector, food technologist or veterinarian-in-charge. But the agency also issues a variety of technical publications and audiovisual materials, which may be ordered by plant management and personnel, industry organizations, and any other interested persons. They are listed in this catalog.

Most may be ordered from either the Superintendent of Documents, Government Printing Office; the FSIS Administrative Services Division; or the FSIS Publications Office. Cost details and order blanks, with mailing addresses, are provided at the end of this catalog. Free publications are indicated.

If you need additional information or assistance, please contact:

USDA-FSIS-ILA Publications Office
Room 1165-South Bldg.
Washington, D.C. 20250
Telephone: (202) 447-9351

EQUIPMENT, FACILITIES AND SANITATION Publications

MPI-2 A	Accepted Meat and Poultry Equipment	Explains the procedures used by USDA in evaluating equipment, standards for equipment design and construction, and lists the specific equipment accepted by USDA for use in meat and poultry plants. Issued three times a year.
FSIS-27 B	FSIS Facts: How to Get USDA Approval of Equipment, Facilities, Chemicals, and Packaging for Meat and Poultry Products	Information for operators of meat and poultry plants and manufacturers of equipment, chemicals, and packaging materials.
AH-570	U.S. Inspected Meat and Poultry Packing Plants--A Guide to Construction and Layout	This handbook interprets inspection regulations and guidelines for designing, building, altering, and maintaining meat and poultry slaughter plants operating under Federal inspection. --Order from USDA-FSIS, Facilities, Equipment and Sanitation Division, Rm. 1186-South Bldg., Washington, D.C. 20250.

Source Codes:	A	Supt. of Documents, Government Printing Office
	B	FSIS Publications
	C	FSIS Administrative Services

EQUIPMENT, FACILITIES AND SANITATION (continued)
Publications

AH-562	Guidelines for Obtaining Authorization of Compounds to be Used in Meat and Poultry Plants	How to get approval for use of non-food compounds in meat and poultry products. --Order from: USDA-FSIS, Food Ingredient Assessment Division, Rm. 300, Bldg. 306, BARC-East, Beltsville, Md. 20705.
No number C	Federal Facilities' Requirements for Small Existing Meat Plants	Information to aid plant owners and operators of small existing meat plants applying for Federal inspection.
MP-1419 A	List of Proprietary Substances and Nonfood Compounds Authorized for Use Under USDA Inspection and Grading Programs	Lists proprietary substances and nonfood compounds authorized for use in plants operating under USDA meat and poultry inspection and grading programs.

FOOD SAFETY
Publications

FSIS-17 B	Handling Delicatessen Meats	Information for persons who handle large volumes of delicatessen meat and poultry products.
No number B	Safe Handling of Delicatessen Meats	A one-page "flyer" complementing and summarizing the information contained in FSIS-17.
FSIS-9 B	Food-Borne Bacterial Poisoning	A semitechnical reference. For use by professionals such as teachers, science writers, dieticians, and nutritionists. Discusses the most common types of food poisoning.
No number B	Information for Consumers from FSIS	Publications order form for consumers. List includes food safety and general informational materials.

Source Codes: A Supt. of Documents, Government Printing Office
 B FSIS Publications
 C FSIS Administrative Services

**IMPORTS
Publications**

FSIS-5	Product Codes Used in the Meat and Poultry Inspection Import Information System	Used by inspectors at ports of entry to identify classes of meat and poultry products imported into the United States. --Order from: USDA-FSIS, Program Development Division, Rm. 4349-South Bldg., Washington, D.C. 20250.
No number B	Foreign Plants Certified to Export Meat to the U.S.	Annual report to Congress from the Secretary of Agriculture listing plants certified to export meat products to the United States.

**INSPECTION
Publications**

No number A	Compilation of Meat and Poultry Inspection (MPI) Issuances	Monthly mailing includes MPI bulletins, directives, and updates of the MPI Inspection Manual and regulations.
No number A	Meat and Poultry Inspection Manual	Procedural guidelines and instructions used by USDA inspectors in enforcing laws and regulations relating to Federal meat and poultry inspection.
No number B	Meat and Poultry Inspection --- Annual Report of the Secretary of Agriculture to Congress	This annual publication summarizes domestic and foreign inspection activities and accomplishments. Includes statistics on Federal and State inspection, surveillance and compliance activities, imports, and exports.
FSIS-14 B	Statistical Summary--Federal Meat and Poultry Inspection for Fiscal Year ---	This annual publication contains statistical data on livestock and poultry slaughtered and processed in federally inspected plants.
No number A	Meat and Poultry Inspection Directory	This semiannual publication lists plants regulated under the Federal meat and poultry inspection laws, including establishment numbers, addresses, phone numbers, and type of operation.
FSIS-33 B	FSIS Facts: Meat and Poultry Inspection	Discusses the history and purpose of meat and poultry inspection and current inspection procedures.

Source Codes:	A	Supt. of Documents, Government Printing Office
	B	FSIS Publications
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**LABELING
Publications**

FSIS-26 B	FSIS Facts: Prior Approval of Meat and Poultry Product Labels	Explains the procedures for plants to get pre-market approval of meat and poultry products and labels.
No number C	Label Policy Book	Interprets the laws and regulations on labeling meat and poultry products.
No number C	Label Policy Memoranda	A series of policy statements summarizing meat and poultry labeling issues.

**LABORATORIES
Publications**

No number	Compound Evaluation and Analytical Capability Annual Residue Plan	Details FSIS activities in evaluating compounds that may be present in meat and poultry and developing and implementing analytical methods for detecting these compounds. The FSIS annual residue plan is also presented. --Order from: USDA-FSIS, Science & Technology, Rm. 617-Annex Bldg., Washington, D.C. 20250.
No number A	Chemistry Laboratory Guidebook	This guidebook details the analytical procedures used in FSIS laboratories and is essential to personnel who test products from federally inspected plants.
No number	Chemistry Quality Assurance Handbook	A handbook used by FSIS laboratories and USDA accredited laboratories to assure that analytical results are accurate. --Order from: USDA-FSIS, Chemistry Division, Rm. 516-Annex Bldg., Washington, D.C. 20250.
No number	Microbiology Laboratory Guidebook	Describes the microbiological testing procedures used by FSIS to test meat and poultry products. --Order from: USDA-FSIS, Microbiology Division, Rm. 410-Annex Bldg., Washington, D.C. 20250.

Source Codes:	A	Supt. of Documents, Government Printing Office
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LAWS AND REGULATIONS

Publications

No number C	Meat Inspection Act of 1906, as amended by the 1967 Wholesome Meat Act	Requires inspection of all meat slaughtering and processing plants operating in interstate and foreign commerce to assure products are wholesome, unadulterated, and truthfully labeled.
No number C	Poultry Products Inspection Act of 1957, as amended by the 1968 Wholesome Poultry Products Act	Requires inspection of all poultry slaughtering and processing plants operating in interstate and foreign commerce to assure products are wholesome, unadulterated, and truthfully labeled.
No number C	The Talmadge-Aiken Act of 1962	Authorizes USDA to enter into cooperative agreements with States to conduct meat and poultry inspection.
No number C	Humane Methods of Slaughter Act of 1978	Requires that all livestock be humanely slaughtered and humanely handled during the entire slaughtering process.
No number A	Meat and Poultry Inspection Regulations and Rules of Practice	Regulations governing the slaughtering and processing of livestock and poultry.

MISCELLANEOUS

Publications

No number A	<u>Food News for Consumers</u>	Quarterly magazine containing timely, interesting features about food safety, health and nutrition, research, and other food-related topics.
FSIS-16 B	FSIS Facts: Food Additives	Gives a brief history of food additives, the laws governing their use, and why and how they are used in foods.
No number C	Directory and Field Offices Listing	Lists all FSIS field offices and addresses and the Washington headquarters staff.

Source Codes: **A** Supt. of Documents, Government Printing Office
 B FSIS Publications
 C FSIS Administrative Services

QUALITY CONTROL Publications

No number	Quality Control Regulations	Contains the regulations relating to the voluntary Total Quality Control Inspection system for meat and poultry processing plants. Outlines industry requirements and controls. --Order from: USDA-FSIS, Processed Products Inspection Division, Rm. 2158-South Bldg., Washington, D.C. 20250.
FSIS-21 B	FSIS Facts: Quality Control Inspection of Processed Meat and Poultry Products	Describes the USDA quality control inspection system for meat and poultry products. Provides information about costs and benefits of quality control inspection, history and development of quality control systems, how quality control systems work, and how USDA meat and poultry inspectors work in quality control plants.

RESIDUES Publications

FSIS-20 B	Residue Avoidance Program	A brochure to help farmers and others involved in animal production reduce the potential for problems involving drug and chemical residues.
No number B	Poster: Residue Avoidance Program	

SLIDES SHOWS

No number B	Meat and Poultry Inspection-- A Program That Protects	Explains the many aspects of the meat and poultry inspection program. Explains that product wholesomeness is not an accident, but the result of a complex system of inspection.
No number B	STOP (Swab Test on Premises)	Explains an inplant test inspectors use to screen livestock for antibiotic residues.

Source Codes: A Supt. of Documents, Government Printing Office
 B FSIS Publications
 C FSIS Administrative Services

SLIDE SHOWS (continued)

No number B	Safe and Wholesome Poultry Through Residue Avoidance on the Farm	Introduces the USDA Residue Avoidance Program to poultry farmers. Explains how they can avoid contamination of flocks.
No number B	Residue Prevention—The Key to Wholesome Milk and Meat	Designed for dairy farmers, this slide show explains the Residue Avoidance Program and tells how to avoid residues in milk and meat.
No number B	Safe and Wholesome Pork Through Residue Avoidance on the Farm	Designed for pork producers, this slide show explains the Residue Avoidance Program, telling how to avoid drug and chemical residues in pork.

Source Codes: **A** Supt. of Documents, Government Printing Office
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How to Order: Note the number of copies of each publication you wish to order in the "Quantity" column. Calculate the total charges and enter below. Allow 6 weeks for processing. Foreign air mail information is available from GPO. For faster service, call GPO at (202) 783-3238. Make check payable to Superintendent of Documents. Remember that prices are subject to change without notice.

<u>Periodicals</u> (by subscription)		<u>Fee</u>	
<u>Quantity</u>	<u>Title</u>	<u>Domestic</u>	<u>Foreign</u>
_____	*Accepted Meat and Poultry Equipment (AMPE) (p. 1)	\$ 8.50	\$ 10.65
_____	*Compilation of Meat and Poultry Inspection Issuances (p. 3)	20.00	25.00
_____	*Meat and Poultry Inspection Manual (MPIM) (p. 3)	141.00	176.25
_____	*Meat and Poultry Inspection Directory (DMPIP) (issued twice a year) (<u>one</u> copy of <u>each</u>) (p. 3)	21.00	26.25
_____	Meat and Poultry Inspection Directory (issued twice a year) (<u>single</u> copy) (p. 3)	16.00	20.00
_____	Chemistry Laboratory Guidebook (CLG) (p. 4)	54.00	67.50
_____	*Meat and Poultry Inspection Regulations (MPIR) (p. 5)	133.00	166.25
_____	<u>Food News for Consumers</u> (p. 5)	5.00	6.25

_____	*List of Proprietary Substances 001-000-04491-5 (p. 2)	15.00	18.75
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***NOTE: Federal meat and poultry inspectors and new plants coming under Federal meat and poultry inspection are entitled to single, free copies. Write to your nearest Meat and Poultry Inspection regional office.**

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Month/Year

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ORDER FORM FOR TECHNICAL PUBLICATIONS AVAILABLE FROM FSIS ADMINISTRATIVE SERVICES DIVISION

How to Order: Single, free copies of the following publications can be obtained by writing or calling the USDA-FSIS-ASD Paperwork Management Branch, Room 0151-South Bldg., Washington, D.C. 20250. Telephone: (220) 447-4661 (not a toll-free number).

<u>Quantity</u>	<u>Title</u>
_____	Federal Facilities' Requirements for Small Existing Meat Plants. (p. 2)
_____	Label Policy Book. \$17.00. <u>Make check payable to: U.S. Treasury.</u> (p. 4)
_____	Label Policy Memoranda. (p. 4)
_____	Meat Inspection Act of 1906, as amended by the 1967 Wholesale Meat Act. (p. 5)
_____	Poultry Products Inspection Act of 1957, as amended by the 1968 Wholesome Poultry Products Act. (p. 5)
_____	The Talmadge-Aiken Act of 1962. (p. 5)
_____	Humane Methods of Slaughter Act of 1978. (p. 5)
_____	Directory of Field Offices Listing. (p. 5)

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How to Order: Single, free copies of the following publications are available. As long as the supply lasts, bulk copies can usually be supplied at no charge to qualifying organizations. Write and tell us how many you need and why. Direct requests to: USDA-FSIS-ILA Publications Office, Room 1165-South Bldg., Washington, D.C. 20250.

<u>Quantity</u>	<u>Title</u>
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_____	FSIS Facts: Quality Control Inspection of Processed Meat and Poultry Products. FSIS-21. (p. 6)
_____	Residue Avoidance Program. FSIS-20. (p. 6)
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